



Salisbury Steak Meatballs

(Recipe from Ree Drummond / The Pioneer Woman on April 10, 2014)

Ingredients:

2 lbs Shady Place Farm LLC ground beef

3/4 cups seasoned bread crumbs (I use Panko and a little Italian seasoning)

1/4 cups brown mustard

1/4 cups ketchup (plus 1 tablespoon reserved for later)

1 teaspoon crumbled beef bouillon (cube)

2 tablespoons Worcestershire sauce divided (reserve 1 tablespoon for later)

1/2 teaspoon salt

1/2 teaspoon freshly ground pepper

1/4 cup salted butter

1 whole large onion halved and sliced

2 1/2 cups beef broth

2 tablespoons cornstarch mixed with a little beef broth to make a thin paste

Minced fresh parsley for garnish

Directions: To make meatballs, combine the first 8 ingredients in a mixing bowl and knead until completely combined. Form into medium-sized meatballs and place on a plate.

Heat a large skillet or dutch oven over medium heat, and then add 2 tablespoons butter. When melted, add half the meatballs and gently move

around the pan to brown. When brown, remove them to a clean plate and repeat with the rest of the meatballs.

In the same skillet, add the onions and cook for 3-4 minutes, until golden brown and starting to soften. In a small bowl, mix 1/2 cup of beef broth with the cornstarch.

Next add to the skillet 2 cups of the beef broth, the reserved 1 tablespoon Worcestershire sauce, the reserved 1 tablespoon ketchup, and mustard. Stir to scrape the bits off the bottom of the pan. Bring to a gentle boil and add the cornstarch mixture. Return the meatballs to the pan, reduce the heat to low, and allow them to simmer in the sauce for 10 minutes or until meatballs are done and sauce is thick. (If needed, add a little more beef broth for thinning). Sauce should be thick and glossy. Sprinkle with minced parsley. Serves 12.